

**IN THE CLAIMS**

This listing of claims will replace all prior versions and listings of claims in the application:

**Listing of Claims:**

1. (currently amended) A method of preparing a potato based food product, the method comprising ~~the steps of:~~

processing potatoes into potato articles having a desired size and shape ;

blanching ~~said~~ the potato articles ;

dipping ~~said~~ the blanched potato articles in a solution to prevent non-enzymic oxidation of the potato articles ;

drying ~~said~~ the dipped potato articles ;

coating ~~said~~ the potato articles in an emulsion containing starch, oil, salt and colouring ; to form coated articles;

introducing ~~said~~ the coated articles into a hot air environment; and

removing ~~said~~ the coated articles from ~~said~~ the hot air environment.

2. (currently amended) A method as claimed in claim 1, wherein the step of blanching the potato articles comprises immersing the potato articles in a heated water bath at a temperature ~~of~~ between 70 °C ~~to~~ and 95 °C for between 5 minutes ~~to~~ and 20 minutes.

3. (currently amended) A method as claimed in claim 1 or claim 2, wherein the step of dipping ~~said~~ the blanched potato

articles in a solution ~~to prevent non-enzymic oxidation of the potato articles~~ comprises immersing the potato articles in a Ssodium Aacid Ppyrophosphate solution.

4. (currently amended) A method as claimed in claim 3, wherein the Ssodium Aacid Ppyrophosphate solution comprises 1% Ssodium Aacid Ppyrophosphate.

5. (currently amended) A method as claimed in claim 3 ~~or claim 4~~, wherein the Ssodium Aacid Ppyrophosphate solution is provided at a temperature of 65 °C and the potato articles are immersed for a time period of aroundabout 60 seconds.

6. (currently amended) A method as claimed in ~~any preceding claim 1~~, wherein the step of drying the ~~blanched and dipped~~ potato articles comprises introducing the potato articles into an elevated temperature environment.

7. (currently amended) A method as claimed in ~~any of claims claim 1, to 5~~ wherein the step of drying the ~~blanched and dipped~~ potato articles ~~are dried~~ is carried out at ambient temperature.

8. (currently amended) A method as claimed in ~~any preceding claim 1~~, wherein the emulsion comprises a mixture including water, oil, starch, colouring, emulsifier, stabilizer and salt.

9. (currently amended) A method as claimed in claim 8, wherein the emulsion comprises:

Water	53.00% - 60.00%
Sunflower Oil	24.00% - 28.00%

<del>Maize Starch (Hylon VII)</del>	10.00% - 12.00%
<del>Tumeric</del> <u>Turmeric</u>	0.01% - 0.10%
Liquid Paprika	0.01% - 0.10%
<del>Hamul-top 391</del> <u>e</u> Emulsifier	0.80% - 1.00%
<del>H0w-1</del> <u>Gum</u> stabiliser	0.10% - 0.30%
Salt	4.00% - 6.00%

10. (currently amended) A method as claimed in ~~any of~~  
~~claims claim 1, to 8~~ wherein the emulsion comprises a mixture  
including water, oil, starch, flour, dextrin, gum, ~~S~~sodium  
~~B~~bicarbonate, salt, colouring, oil, ~~S~~sodium ~~A~~acid ~~P~~pyrophosphate  
and dextrose.

11. (currently amended) A method as claimed in claim 10, wherein  
the emulsion comprises:

Water	48.00% - 54.00%
Sunflower oil	13.00% - 16.00%
<del>Modified Potato Starch-E1412</del>	9.00% - 11.00%
Rice Flour	5.00% - 7.00%
Potato Dextrin	9.00% - 11.00%
Maize Starch	4.00% - 6.00%
<del>Xanthan</del> <u>n</u> Gum	0.01% - 0.10%
Sodium Bicarbonate	0.30% - 0.40%
<del>Purion AC</del> <u>S</u> odium Acid <u>Pyrophosphate</u>	0.40% - 0.50%
Salt	1.00% - 2.00%
<del>Tumeric</del> <u>Turmeric</u> Extract Powder	0.01% - 0.10%
Paprika Oleoresin	0.01% - 0.10%

Vegetable Oil	0.01% - 0.10%
Dextrose	0.30% - 0.40%
Guar Gum	0.01% - 0.10%

12. (currently amended) A method as claimed in ~~any preceding claim 1, the method may including the additional step of~~ further comprising drying the potato coated articles after coating in the emulsion prior to introducing the coated articles into the hot air environment.

13. (currently amended) A method as claimed in claim 12, wherein the ~~second drying step of~~ drying the coated articles comprises introducing the coated articles into a warm air environment.

14. (currently amended) A method as claimed in claim 13, wherein the coated articles are dried at a temperature ~~of~~ between 100 °C and 130 °C.

15. (currently amended) A method as claimed in claim 14, wherein the coated articles are dried at a temperature ~~of~~ between 105 °C and 120 °C.

16. (currently amended) A method as claimed in ~~any preceding claim 1, wherein the final step of~~ introducing step ~~the coated articles into a hot air environment~~ comprises introducing the coated articles into an impingement oven.

17. (currently amended) A method as claimed in claim ~~16~~ 1, wherein the hot air environment has a temperature ~~of~~ between 240 °C ~~to~~ and 285 °C.

18. (cancelled)

19. (cancelled)

20. (currently amended) A coating for a potato article,  
~~comprising an emulsion including~~~~as claimed in claim 19, the~~  
~~emulsion comprising:~~

Water	53.00% - 60.00%
Sunflower Oil	24.00% - 28.00%
<u>Maize Starch</u> <del>(Hylon VII)</del>	10.00% - 12.00%
<del>Tumeric</del> <u>Turmeric</u>	0.01% - 0.10%
Liquid Paprika	0.01% - 0.10%
<del>Hamultop 391</del> <u>e</u> Emulsifier	0.80% - 1.00%
<del>HOW-1</del> <u>Gum</u> stabiliser	0.10% - 0.30%
Salt	4.00% - 6.00%

21. (cancelled)

22. (currently amended) A coating for a potato article,  
~~comprising an emulsion including~~~~as claimed in claim 21, the~~  
~~emulsion comprising:~~

Water	48.00% - 54.00%
Sunflower oil	13.00% - 16.00%
<u>Modified Potato Starch</u> <del>E1412</del>	9.00% - 11.00%
Rice Flour	5.00% - 7.00%
Potato Dextrin	9.00% - 11.00%
Maize Starch	4.00% - 6.00%
<u>Xanthan</u> Gum	0.01% - 0.10%
Sodium Bicarbonate	0.30% - 0.40%
<del>Puronic</del> <u>Sodium Acid</u> <u>Pyrophosphate</u>	0.40% - 0.50%

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Salt	1.00% - 2.00%
<del>Turner</del> Turmeric Extract Powder	0.01% - 0.10%
Paprika Oleoresin	0.01% - 0.10%
Vegetable Oil	0.01% - 0.10%
Dextrose	0.30% - 0.40%
Guar Gum	0.01% - 0.10%